

## Hangi Pit Preparation - Te whakareri i te pokorua mo te hangi

The size of the hangi pit will depend on the number of baskets of food that need to be cooked.

These dimensions are appropriate for 3-4 hangi baskets (1m x 0.75m) stacked no more than two baskets high. They should be used as a guideline and scaled up to accommodate more baskets as required. Dimensions are approximate only.

2 m long by 1.5m wide, by 1m deep

## Heating of the Hangi Stones - Te whakawera o nga kohatu mo te hangi

Heat the hangi stones for a minimum of three hours until white hot (iron bars until red hot) – this is to ensure they are hot enough to thoroughly cook the food. Thorough cooking kills any bacteria and viruses.

## Steps to be Taken Before Lighting the Hangi - Nga mahi i mua i te tahunga o te hangi



**STEP 1** Place dry paper and kindling in the bottom of the hangi pit.

**STEP 2** Place three layers of manuka logs on top of the dry paper and kindling.



**STEP 3** Select enough stones or iron bars to completely cover the base of the hangi pit and place carefully on top of the manuka logs.



**STEP 4** Firing of the hangi pit.



**STEP 5** Final stages of burning manuka logs.



**STEP 6** Remove red hot embers and ash from hangi pit (this reduces the excessive smoky taste in the food).



**STEP 7** Place hot embers and ash on a corrugated iron sheet and remove from the hangi pit to a safe place. Hose the embers and ash to cool.

NB Supervise the fire at all times.

### **Placing of Hangi Baskets in Hangi Pit -Te whakanoho o nga rourou kopaki ki roto i te pokorua mo te hangi**

**STEP 8** Carefully place the hangi baskets on top of the hot stones, stacking no more than two baskets high and ensuring that the baskets containing meat are on the bottom layer.





**STEP 9** Place the wet cloth sheet(s) over the hangi baskets.



**STEP 10** Place the clean wet sacks over the wet sheet.

NB Wet sheets and numerous sacks create the steam required to cook the food. More water can be used if necessary. However, it should be applied sparingly as too much water can cool the stones too quickly, which can result in undercooked food.



**STEP 11** Place a tarpaulin cover over the entire hangi pit and place soil around the edges of the tarpaulin to seal in the steam.

NB Once the hangi pit has been sealed it must be supervised throughout the cooking time (2.5-3 hours). This safety measure is to make sure that no steam escapes from the pit (escaping steam = escaping heat).

If steam leakage occurs, seal with soil immediately.

## Removing Hangi Baskets after Cooking - Te tango o nga rourou kopaki mai i te pokorua hangi



**STEP 12** After 2.5-3 hours, carefully remove the soil from the edges of the tarpaulin.

Carefully roll the tarpaulin away from the hangi pit.



**STEP 13** Carefully remove the sacks one by one from the hangi pit.



**STEP 14** Carefully remove the large white cloth sheet.



NB When removing the tarpaulin, sacks and sheets ensure that soil does not fall into baskets.



**STEP 15** Remove the hangi baskets from the hangi pit and take them to the kitchen.

## Serving the Food - Te whakarato kai



Serve the food hot and as soon as possible after cooking or keep it hot in a hot holding unit (bainmarie) – **this prevents the small number of bugs which may have survived the cooking from growing to dangerous levels.**

If using a bain marie, make sure it is preheated before placing food into it.

Food in bain maries should be maintained at a minimum temperature of 60°C.

Keep ready-to-eat foods (seafood, cold meats and salads) covered in the fridge until ready for serving. When serving cold ready-to-eat foods without cooling units or heated foods without bain maries, do not allow the food to sit at room temperature for longer than 2 hours.

Keep the food covered **AT ALL TIMES** including right up until it is served. This prevents flies touching the food and also stops hair, dirt etc from getting into the food by accident.

